

STOMACH COLLECTION AND PRESERVATION EASTERN BERING SEA SHELF, 2015

As part of the standard survey operations, stomach samples will be collected from the core species of walleye pollock, Pacific halibut, Pacific cod and arrowtooth flounder during RACE's 2015 summer bottom trawl survey of the eastern Bering Sea shelf. Personnel trained by REFM's Resource Ecology and Ecosystem Modeling (REEM) program should be assigned to all vessel-legs of the survey. Stomach samples will be preserved at each station after the catch has been sorted, weighed, sexed, and measured. It is often helpful to have one person assist the stomach collector after other biological specimens have been collected. The stomach collector should communicate with the deck boss and FPC to coordinate obtaining the target species from the catch. Stomach samples only need to be collected from "good" tows. Stomachs should not be collected from stations added due to encountering a crab "hotspot." A sheet will be provided to record which core species were collected at each potential Red King Crab Re-Sampling station. During any re-sampling, the stomach sampler will attempt to repeat stomach collection from the same core species as were collected during Leg 1 at a given station. If any other trawls are conducted in addition to the regular survey trawls, the stomach collector should continue to collect stomachs as long as it does not interfere with the operations being conducted. If clarification is needed on any part of the sampling plan, please contact Troy Buckley, Geoff Lang, or Kerim Aydin.

Sampling Plan:

At every station, choose two species from the list for your vessel. Your choice should be based on the major species in the catch and how long since you last sampled each species. Switch among species to even out the spatial coverage as much as possible.

IPHC Vessel

walleye pollock

Pacific cod

***arrowtooth flounder**

Pacific halibut

Other Vessel

walleye pollock

Pacific cod

***arrowtooth flounder**

Each species should be sampled according to the size stratification given below. No more than 5 specimens per size category should be sampled from each haul, and collect the samples from as wide a length-range as possible within each length category. The size categories (cm FL) for each species are:

walleye pollock	1-24	25-39	40-54	55+
Pacific cod	1-29	30-59	60+	
arrowtooth flounder	1-29	30-49	50+	
Pacific halibut	1-49	50-69	70+	

*Kamchatka flounder can be collected along with, or in place of, arrowtooth flounder. Please indicate on the Specimen Form AND the Specimen Label which samples are from Kamchatka flounder and which are from arrowtooth flounder.

Selecting Specimens for Stomach Sampling:

At **every** station, after the major species in the catch are evident, choose two species that are abundant enough for stomach sampling. Switch among species to even out the spatial coverage as much as possible. With the concurrence of the field party chief, designate which specimens are to be set aside for stomach dissection after the baskets have been weighed. Set the baskets in a cool, shaded area until the rest of the catch has been processed. If limited numbers of the designated species are available and the specimens are also designated for length-frequency, gonad, liver and/or otolith samples, coordinate the sampling procedures as needed, and ask that this species be sexed and handled with extra care to avoid ejecting the stomach contents or damaging the stomach. Collect the samples from as wide a length-range as possible for each size-category and species.

Individual fish should be chosen as randomly as practical and should be checked for signs of regurgitation and net-feeding. Sometimes you will need to go through several fish before finding an acceptable specimen to collect. Regurgitation is indicated by digested food items in the mouth or gills and/or a flaccid stomach. If the fish is determined to have regurgitated, discard it and select a replacement fish. If the replacement fish shows signs of regurgitation or has a naturally empty stomach, discard it and select another fish; **the idea is to replace a sample rejected due to regurgitation with a sample from a fish that was also feeding.** Net-feeding may initially be suspected when a fish tail or crab legs are visible in the throat of the predator. Examine this prey for any signs of digestion. Prey movement, or a fish with clear eyes (without any cloudiness or whiteness on the surface of the eye) are indications that net-feeding occurred. If you make a determination of net-feeding, discard this sample and replace it with another randomly selected sample; **the idea is to replace a sample rejected due to net-feeding with a randomly selected sample.** It is okay to collect a naturally empty stomach if it isn't a replacement for a fish that regurgitated.

Predator information (species, length, sex, spawning condition, sample number) and haul information (vessel, cruise, haul number) for each sampled stomach should be recorded on a Specimen Form for each species from each haul. The same information should be recorded on a Specimen Label which is put into the bag with the stomach. It is best if specimen numbers begin with "1" for each species and count upward through the leg or through the survey. Avoid starting at "1" at each station.

Red King Crab Re-Sampling Stations:

If you are aboard a vessel that is re-towing red king crab stations in Bristol Bay, the core species that was sampled during the regular survey should be re-sampled from the same locations. If the originally sampled core species are not in the catch, sample from any of the four species available (walleye pollock, Pacific cod, arrowtooth flounder and Pacific halibut). A sheet will be provided to record the core species that were collected at each station that may be re-sampled later in the survey. Return this sheet to Geoff Lang at the end of your leg. This data will be compiled from both vessels and returned to both vessels for reference by the stomach collectors aboard leg 2 or leg 3 when the re-sampling may be performed.

Formalin Solution:

The 10% buffered formalin solution should be mixed in the 5-gallon buckets using proper safety procedures for handling formalin. Fill the bucket almost half-full with sea water (just above the top of the white plastic handle). Add one heaping scoop (1/8th cup) of baking soda to the bucket. Add 1 liter of formalin. Keep the cut (removable) lids sealed on the buckets until the level of the solution and samples is about 3" from the rim.

Dispose of the empty formalin jugs properly. Empty formalin jugs must be double rinsed prior to disposal or recycling. Do so by filling the bottle with salt water until full, drain the water into the scupper, and repeat. Remove the labeling from the bottle to the best of your abilities and carefully poke several holes in the bottle to prevent the bottle from being re-used. The bottle can then be disposed of or recycled (as allowed by vendor).

When Buckets are Full:

Continue placing collected samples into the buckets until the level of the formalin solution is about 3" from the rim. Replace the cut lid with a properly labeled, uncut lid to seal it for storage and transport. Use a permanent marker to label the uncut lids. It is easiest to label lids when they are dry and before they are sealed on the buckets. The uncut lid should indicate the predator species, vessel name, leg number, collector's name, year, season (summer), "EBS" and "10% formalin."

At the End of Each Leg:

At the end of each leg, buckets more than half-filled with samples should be sealed with uncut lids. All sealed buckets should be further labeled with luggage tags attached to the handles and with chemical property stickers for 10% formalin adhered to the side of the buckets. The luggage tag should indicate predator species, year, vessel name, and collector's name. **Bring your specimen forms back to Seattle at the end of each leg.**

All of the properly sealed and labeled buckets should be taken to Coastal Transportation, Inc. at the end of each leg, loaded on a pallet and prepared for shipping.

Coastal Transportation, Inc.

CTI Dock, East Point Road

Dutch Harbor, AK. 99692

Main 907-581-1244

Cell 907-359-4061

Dock 907-581-6351

Coordinate this delivery with the stomach collector on the other vessel and your FPC.

(Take the road that passes between Amelia's and Safeway, the office is on the water-side by the docks.) The Booking Number for Coastal Transportation, Inc. will be arranged by Geoff Lang. Make contact with Geoff Lang at least 2 days prior to your scheduled return to Dutch Harbor and bucket offload; 206-526-4196 or 425-343-4181 or email

Geoff.Lang@noaa.gov. Take 2 copies of the 10% formalin Safety Data Sheet with the buckets to Coastal Transportation, Inc., they might want to file one and the other one is to be placed in a visible spot on the pallet of buckets, perhaps under shrink-wrap. **Keep a record of the number of buckets you deliver to Coastal Transportation, Inc. and give it to Geoff Lang when you return to Seattle.**

Prepare the sampling equipment and buckets for the next stomach collector. They may have very little time to find equipment and get things set up for themselves. Leave them a detailed note describing where equipment is stored, how you have things set up for them (including the number of buckets that are set up), and how much you have accomplished on each project.

Equipment List per Vessel (Furnished by REEM):

4000 specimen labels	1 clipboard	3 permanent markers
600 specimen forms	4 knives	3 pair large forceps
40 five-gallon buckets	8 cut lids	3 pair trauma shears
40 uncut lids	40 luggage tags	3 straight hemostats
10 gallons Formalin	6 cups baking soda	2 measuring scoops
6 SDS for 10% Formalin	2 SDS for 100% Formalin	
1 pair safety goggles	1 rubber mallet	1 three-ring binder
40 10% Formalin (chemical properties) stickers		
4000 stomach bags (750 large, 1000 medium, 2250 small)		

Formalin Handling Procedures

Formalin Handling Protocol:

- Formalin is a relatively hazardous chemical and must be handled appropriately to ensure your safety. You are dealing with a small quantity of formalin and if these guidelines are followed your exposure will be well below established safe exposure levels.
- Read the Material Safety Data Sheet (MSDS) before using formalin to understand its properties.
- ALWAYS wear gloves, rain gear, and goggles/safety glasses when directly using formalin.
- ALWAYS use formalin on an open deck -- DO NOT use below decks or in your cabin.
- Inform captain and crew that you have formalin onboard, where it is stored, location of Material Safety Data Sheets (MSDS), potential hazards, and what to do in case of spill.
- IF spilled -- this is a small enough quantity to dilute with water and wash overboard.
- Add formalin to bucket that is already half full with seawater, rather than adding seawater to the formalin. This will ensure that the formalin is quickly diluted, and will lessen the chance of getting formalin splashed on you.
- Use extreme caution when adding formalin to bucket with seawater, hold the bucket lid over as much of the bucket as possible while pouring the formalin, creating a 'shield'.
- IF formalin comes into contact with your skin or eyes—rinse immediately, and thoroughly, with water for 15 minutes as per MSDS.
- IF ingested -- consume large quantities of water, do not induce vomiting, and seek medical attention as soon as possible as per MSDS.
- IF overcome by fumes -- move to fresh air, administer oxygen if necessary and available as per MSDS.

Where to Keep Formalin Onboard?

- Formalin should be stored in a well ventilated space. 100% formalin should be stored at or above 50°F, below this temperature it will lose its potency as a component of the formalin precipitates from the solution. Pure formalin is considered a flammable material and should be stored in an appropriate flammable storage area until it has been diluted as described above. Once diluted to a 10% solution, formalin can, and should be stored on a weather deck if possible. It won't freeze.
- It is best to store your bucket securely tied to an immobile object. Leave the bucket in place and carry samples to the bucket after you are done with your sampling. This will avoid the potential of spilling formalin in the factory or work area and will keep the formalin away from people conducting fish processing operations.
- Do not submerge your gloves in the formalin when you add samples to the bucket. If the samples float, use a pair of forceps or some other sampling tool to submerge the samples. Rinse with water after formalin contact.
- Anytime formalin gets spilled and/or inadvertently comes into contact with any object other than your samples, flush the object or area with plenty of water.